

Bill's most excellent thin crust pizza

A step by step manual to making the very best
thin crust pizza in your own kitchen



This is with Hot Italian Sausage, Hot Banana Peppers, Mozzarella Cheese and Gorgonzola Cheese. One of my all time favorite combos.

One of the greatest thin crust pizzas of all time!

A brief history of the dough

Quite sometime ago I was a young surfer working in pizza restaurants at night so I could surf during the day. This one pizza joint I was working at had the greatest thin crust pizza I had ever had. The "Shore" had plenty of great pizza places but where I was working we would do 300 pizzas on a Friday night in 5 hours, just 3 of us! At 4 bucks an hour it really sucked and I did not work there too long but I always remembered the basics of the dough recipe. A few years back I modified the recipe so I could make it in 5 pound batches instead of 50 pounders. I adjusted it further to take into account I had to knead it by hand and not in an industrial mixer. The dough is so dense that the motor on my mixer smokes a little so I do it by hand. The dough is derived from a recipe that is probably 60 to 80 years old and it makes the ultimate pizza. Give it a try, it is pretty easy. I have pictures for every step of the process to help you along.

The Ingredients

1 qt. + 1 cup of water at room temperature.

1.55 oz salt

1.45 oz of Fleischmann's cake yeast, or any cake yeast. This is 2 1/2 of the little blocks I have pictured on the right.

5 lbs less 2 cups all purpose flour.

The above ingredients cost about \$5.00 and yield 18 medium size pizza doughs. \$.33 per pizza dough. With the cheese and sauce it probably comes out to about \$2.00 for a plain pizza.



Utensils Needed

- * 8-10 qt stainless steel pot or bowl for mixing the dough
- * Sharp knife for portioning the dough.
- * Cheap scale for portioning the dough.
- * 1 qt freezer bags for storing the extra doughs.
- * Rolling pin for rolling the dough.
- * Pizza cutter.
- * Pizza Peel and Pizza Stone.

Other Ingredients

- * Shredded Mozzarella Cheese
- * Pizza sauce.. I use the Contidina pizza sauce right out of the can. The sauce is really good...and I am not paid to say this.
- * Cornmeal.
- * Vegetable Oil.
- * Toppings for the Pizza. Whatever your heart desires!

Add 1 qt of water, the salt and yeast to the bowl. Mix with your hand until the yeast and the salt are dissolved. You should have a grey looking water as pictured on the right.



Add half the flour and start mixing it with your hands. Once you get a good sticky glob going add half of the remaining flour to the mix. At this point it should be getting pretty dry and hard to get the dry flour into the dough. Now pour in the single cup of water. Mix a bit and then add the remaining flour and keep mixing.



Once you have almost all the flour worked into the glob (a highly technical term) remove the glob from the bowl and place it upon your table.



Begin to knead it out with your fists closed pushing down in a twisting fashion.



Once you have the dough flat you can roll it up into a ball and then start the kneading process again.



It takes 10 to 15 minutes for me to get the dough to the proper consistency.



Once you have the dough completely uniform...ie..no dry clumps inside the dough, you will have completed the hard work. Wash the bowl that you mixed the dough in and then place the dough in the bowl. Punch the dough down until it is level across the bowl.



Place a clean, damp rag over the bowl and place the bowl in your refrigerator.



Let the dough stand for about 1 hour in the frig. The dough should about double in size. If your frig is really cold let the dough stand at room temp longer. The cold temperature of the frig retards the rate of expansion.



Once the dough has about doubled in size you will need to punch the dough back to it's original size. The extra hand in the picture is my little girl's hand. The kids love to help making the pizzas.



Remove the dough from the bowl and place it on the table.



Cut the dough into 6 oz portions and roll into balls. You need to pull the dough slightly away from the center and roll the edges underneath.



You should end up with about 18 doughs when your are finished. I am not to exact on my 6 oz portions so I don't always end up with 18 doughs.



To save whatever doughs that you will not use now, you need to first rub your hands with vegetable oil. Rub the dough with a light coating of oil and then place in a freezer bag. The light coat of oil will prevent the dough from sticking to the bag when you go to use it.



Before we begin making the pizzas you need to turn your oven on to 500 degrees. Make sure that the pizza stone is in the oven. Sprinkle the table with flour and dip a dough in the flour to coat both sides. Flatten the dough into a round shape with your finger tips.



Flour the dough again and begin rolling with a rolling pin. Rolling at first will yeild an oblong shaped dough.



Rotate the dough 90 degrees and continue rolling. This will help getting a more round shape. Roll the dough very thin, less than 1/8". The dough should finish at a diameter of 12 to 14 inches. About the size of your pizza stone.



Sprinkle some corn meal on your pizza peel.



Here you can see the dough hangs over the edge of the pizza peel. I don't go for perfect circles, I like the Zen approach.



You can use your pizza cutter to trim off the excess dough hanging over the pizza peel.



Breakout the pizza sauce and begin saucing the pizza. I like to bring the sauce out to about a 1/4" from the edge.



Add your cheese and then toppings.



Place the pizza on the pizza stone and shut the oven door.

Check the pizza after about 4 minutes and rotate it 180 degrees. This helps it to cook evenly.

Cooking time should be about 6 minutes.



Take the pizza out and enjoy!

